LADY MAY
2010


WEATHER CONDITIONS – Simonsberg, Stellenbosch
Post 2009 harvest temperature to January were higher.
Cool Winter ensured a good bud burst, it was 9 days early.
Cool conditions during berry set lead to loose bunches.
Berry size was smaller than other years.
December was characterized by a warm and dry climate.
Good analysis was achieved, especially PH.
Good wine quality.
Yield 4,5 Tons/HA. 31 Hl/Ha.
Harvested by hand from early to mid March.

WINEMAKING
The grapes were lightly crushed into stainless steel tanks. The fermentation was done by natural yeast with a mixture of rack and returns and open pump overs. We did post fermentation skin contact for 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. The wine stayed on the lees for a long period of time before racking. Racked on average every 4 months. Matured for 24 months in new French oak barrels. During the aging, the wine is clarified with natural egg whites and bottled later.

GRAPE VARIETIES
90% Cabernet Sauvignon, 5% Petit Verdot, 5% Merlot

PRODUCTION
4000 cases - 24,000 bottles

ANALYSIS
Alcohol: 14,5% Vol.
pH: 3,72
Total Acidity: 5,5 g/L
Residual Sugar: 2,2 g/L.

POINTS & AWARDS
★★★★★ (4,5 Stars)
Platters Guide 2013, SA
SILVER
Michelangelo
2012
92/100
eRobertparker.com
2012